

Feta Cheese Pasta Bake

Serves 4 - 5



Ingredients

- 1 pound cavatappi pasta
- ½ cup pasta water reserved from the pot

- ⅓ cup extra virgin olive oil
- 2 pints cherry tomatoes
- 4 large shallots, peeled and quartered
- ¼ teaspoon kosher salt
- ¼ freshly ground pepper
- Couple pinches red pepper flakes
- 2 cloves garlic, minced

- 8 ounces feta cheese block
- ¼ cup chopped fresh basil, parsley or spinach

Steps

1. In a large pot, bring four-quarts of water to a rolling boil. Generously salt the water before adding in the pasta. Boil for 6-7 minutes. *You do not want to cook the pasta to al dente as it will “cook” again in the oven. Drain after and set aside making sure to reserve ½ cup of pasta water for later.
2. **Preheat oven to 400°F.** Add olive oil in a lasagna/casserole pan along with the cherry tomatoes, salt, black pepper and red pepper flakes. Toss with a spoon and roast for 15 minutes or until tomatoes are a little charred and lots of juice has been released. Add the shallots and garlic and stir with the tomatoes. Bake another 10 minutes. Add the feta cheese block into the center of pan. Lower the heat to 350°F and bake for another 15-ish minutes or until the cheese starts to break down and melts. Add the pasta, pasta water and stir. Bake for 10 minutes more. Remove from oven and stir in the parsley, basil or spinach. Serve hot.